HEALTH & WELLNESS LEARNING THE LABEL

September 2010

Health & Wellness Series

Understanding Nutrition Labels Part III

Now that we have discussed the main players in a Nutrition Label, part III will address a few nutrients that often go overlooked.

SUGAR

Sugars and starches provide glucose to the body. Glucose is the main energy source for the brain, central nervous system, and red blood cells. Sounds like a good reason to eat sugar, right? Sugar in our diets originate two basic ways- from natural sources such as fruits, vegetables and milk products or from the food preparation and refining processes-known as added sugars. While a limited amount of sugar is necessary to our bodies for optimal function, an excess of sugar in our diets can be detrimental to our health. If we consume a well balanced diet rich in fruits and vegetables, our bodies' need for sugar will automatically be met...with no real need for "added sugars".

According to USDA research, U.S. consumers eat about 74 pounds of added sugars per year. That's about 23 teaspoons of added sugars every day--or 460 calories that supply no additional nutrients.

The biggest contributor of added sugar in our diet is soft drinks. One 16 ounce regular Sundrop contains over 66 grams (13 teaspoons) of added sugar!! Other major sources of added sugar include ready to eat cereals, candy, cookies, ice cream, pre-packaged meals, and fruit juices.

Consuming too much sugar is directly related to an increased risk of obesity, which contributes to certain cancers and heart disease.

To some degree, we all have a sweet tooth. So, how much added sugar is okay to include in your daily diet? The American Heart Association recommends around 6 teaspoons (30 grams) per day for women and 9 teaspoons (45 grams) per day for men. Stay tuned for subsequent Quick Drill segments relating to Sugar.

PROTEIN

Protein is essential to the growth and maintenance of every cell in our body. The USDA recommends anywhere from 40-70 grams of protein intake per day, depending on your age, gender and activity level. Individuals that engage in regular exercise- especially strength training, can benefit from higher intakes of protein. You should consult a physician or dietician to determine the appropriate amount for you.

Sources of high quality protein include: fish, white-meat poultry, skim milk, low fat dairy products, eggs, beans, pork tenderloin and lean cuts of beef.

*Note- High protein, low carb diets have increased in popularity over the past decade. While effective in short term weight reduction, these diets can pose more harm to your health than benefit. Please review the following link concerning high protein diets: http://www.americanheart.org/presenter.jhtml?identifier=11234



Research and Program Development www.ncdoi.com/OSFM/RPD/rpd_home.asp

References: Center for Science in the Public Interest http://www.cspinet.org/new/suga r.html The American Journal for clinical Nutrition http://www.ajcn.org/cgi/content/ abstract/86/4/899 The American Heart Association

http://www.americanheart.org/pr esenter.jhtml?identifier=4471 United States Department of Agriculture

www.usda.gov

<u>Cream</u>	
Nutrition Facts	
Serving Size: 1/2 cup (68g)	
Amount Per Serving	
Calories 110 Calories fro	Fat 28
% Dā	ly Value*
Total Fat 3.12 g	5%
Saturated Fat 1.95 g	10%
Trans Fat	
Cholesterol 10.2 mg	3%
Sodium 48.28 mg	2%
Potassium	
Total Carbohydrate 17.2 g	6%
Dietary Fiber 0.14 g	1.%
Sugars 15.49 g	/
Sugar Alcohols	
Protein 3.29 g	
Vitamin A 297.16 IU	6%
Vitamin C 0.75 mg	1%
Calcium 114.92 mg	11%
Iron 0.04 ma	0%

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